Name of Recipe: Ricotta & Summer Herb Dip, Beetroot Dip
Volunteer Notes:

From our garden: Beetroot, herbs, lemons

What to collect	What to do
Ricotta & Summer Herb Dip; Large bowl Salad spinner Lemon squeezer Micro-plane Measuring scales 600g ricotta ½ bunch Basil 10 sprig Mint 10 sprig Parsley 10 sprig Thyme 8 sprig Oregano 1 lemon-zested & juiced 2-4 tblsp olive oil Salt, ground pepper	Collect the ingredients. Identify all the different herbs. Pick each separately and wash, spin dry. Soft herbs-Basil & mint-roll leaves and slice. Harder variety herbs can be chopped. Into the bowl, add the weighed cheese, 2 tbsp olive oil, lemon zest/ juice, seasoning & herbs Gently stir to combine. Taste the dip and correct the seasoning if needed…salt/pepper / lemon juice?
Edible flowers 3 x flat plates 3 x teaspoons	Divide onto 3 plates, drizzle extra olive oil over & decorate with edible flowers, serve with a teaspoon.

BEETROOT DIP 1 food processor 1 Portion of cooked beetroot (3 large or 6-8 baby) 1 small pan Mortar & pestle 1 tsp ground cumin seed 1 tsp ground coriander seed 60 ml XV. Olive oil 1 garlic clove Salt flakes ¼ tsp sambal olek-chilli paste-(optional) 1 x orange zest only. 6 sprig-Mint -Picked, washed, spin-sliced Salad spinner 3 x small plates 3 x teaspoons Edible flowers	Collect ingredients. Peel skin off cooked beetroot and cut up flesh. Dry roast the spices & grind in the mortar & pestle. Put beetroot, garlic clove into food processor, puree until fine. Add salt /pepper, ½ the amount of cumin /coriander, orange zest, chilli (optional) While machine is running add olive oil SLOWLY. Mix in the prepared mint. Taste & decide if you need more spices or seasoning. Divide onto 3 small plates. Decorate with edible flowers.